

PATENT ABSTRACTS OF JAPAN

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(54) PRODUCTION OF FLAVOR COMPOSITION

(57)Abstract:

PURPOSE: To produce a flavor composition having excellent roasted meaty aroma and flavor by adding saccharides to γ -glutamylcysteine and heat-treating the resultant mixture.

CONSTITUTION: Saccharides such as xylose, glucose or sucrose are added to γ -glutamylcysteine and the resultant mixture is then dissolved in water and heated at 70-180° C temperature for 10-180min.

LEGAL STATUS

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